



Wakes



FAIRLAWNS



ROOM CAPACITIES

Cedar Room: **20-50 guests**

Orchard & Willow Rooms: **30-50 guests**

Orchard, Willow & Garden Rooms: **60-180 guests**

ROOM HIRE

This room is allocated to you for 4 hours from time of arrival.

Charges are as follows:

Cedar Room: **£185**

Orchard & Willow: **£225**

Orchard, Willow & Garden Rooms: **£295**

To extend the facilities beyond 4 hours, an hourly rate is charged subject to availability.

INCLUSIVE MENUS

All menus include a welcome drink per person, choice of:

Glass of red, white or blush house wine or orange juice

Plus a self-serve tea & coffee station, throughout the day

DIETARY REQUIREMENTS

Although we have taken detailed steps to control the unintended presence of allergenic ingredients in our food, we cannot fully guarantee it.

APPOINTMENTS

If you wish to view the rooms and to meet us then please email **events@fairlawns.co.uk** to make an appointment.

PRICES

The published prices are valid until January 2026.

We ask that all guests in attendance are catered for.



FINGER BUFFET £28.00

Arrival drink

Pork sausage rolls, apple puree
Homemade cod goujons, tartare sauce

Selection of finger sandwiches:

Vintage cheddar & pickle
Egg mayo & watercress
Roasted ham & mustard

Garlic & herb roasted chicken skewers
Seasoned wedges, sour cream & chive dip
Tomato, red onion & feta salad

Homemade chocolate brownie

Tea & coffee station

Vegetarian and vegan adaptation available upon request

ADDITIONS

Prices charged per person

Chicken goujons, garlic mayonnaise *£5.50*

Homemade scotch eggs *£6.00*

Smoked salmon and chive quiche, crème fraiche *£4.50*

Local cheese and cracker board *£5.00*

Pork Pie *£3.50*

House Champagne toast - *£55.00 per bottle*





HOT CARVED BUFFET £32.50

Arrival drink

Lemon & herb roasted turkey
Honey glazed ham

Garlic roasted new potatoes
Heritage tomato, red onion & feta salad
Classic Caesar salad
Freshly baked bread rolls
Homemade coleslaw

Vegetarian pre-order option: Roasted squash & lentil Wellington (v)

Raspberry & white chocolate cheesecake

Tea & coffee station



AFTERNOON TEA £35.50

Arrival drink

Smoked salmon, dill, cream cheese

Honey roasted ham

Vintage cheddar & pickle

Free range egg & cress

Chef's 3 seasonal homemade dessert miniatures

Freshly baked plain & fruit scones, jam, Cornish clotted cream

Pork and apple sausage roll

Tea & coffee station



LUXURY CARVED BUFFET £50.50

Arrival drink

Roast beef Sirloin
Salmon Wellington

Crispy garlic Hasselback potatoes
Baby carrots, chimichurri, herb yogurt, toasted seeds
Baked beetroot, crumbled feta, pickled onion, balsamic glaze
Heritage panzanella salad
Freshly baked breads

Lemon madeleines, lemon curd

Cheese station

Tea & coffee station



CHAMPAGNE CELEBRATION OF LIFE £60

Glass of champagne upon arrival with food served canape style

Sage & onion quail scotch eggs

Handmade sausage roll, apple puree

Smoked salmon & dill, crispy rye bread

Layered potato chips, truffle mayo, aged Parmesan

Wild mushroom & pecorino arancini

Chocolate brownie, mascapone, dulce de leche

English brie, fig pinwheel, truffle honey

Tea & coffee station





FAIRLAWNS

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